

Duo White & Brown Loaf, Stone Baked Focaccia & Marinated Olives - £3.50

Starters

- SOUP** Soup of the Day - £6
FISH Salt Cod Fritters, Lemon & Chive Mayonnaise & Petit Salad - £7
MEAT Ham Hock Terrine, Piccalilli, Petit Salad & Ciabatta Crouton - £7
VEGGIE Mushrooms on Sourdough, Mushroom Ketchup & Dolcelatte Crumb - £7
FISH Smoked Salmon Gravalax, Orange & Fennel Salad & Honey Mustard Dressing - £8
VEGGIE Warm Winter Salad, Figs, Chicory, Pickled Walnuts & Radicchio - £8
MEAT Charcuterie Board, Cured Meats, Pickles & Red Pepper Tapenade - £8

Main Courses

- MEAT** Daube of Beef, Pomme Purée, Honey Roast Root Veg & Parsnip Crisp - £17
VEGGIE Wild Mushroom Risotto, Parmesan Crisp & Truffle Oil - £14
FISH Pan Fried Sea Bass, Green Beans, Sautéed Potatoes & Salsa Verde - £18
MEAT Duck Breast, Pickled Blackberries, Roast Pumpkin, Bacon Jam, Pumpkin Purée & Dukkah - £21
FISH Peroni Beer Battered Fish & Chips, Garden Peas, Lemon & Tartare Sauce - £15
MEAT 8oz Chargrilled Sirloin, Garlic & Herb Butter, Triple Cooked Chips, Roast Plum Tomato, Field Mushroom & Watercress Salad - £25
VEGGIE Seared Halloumi, Brinjal Pickle, Mint & Cucumber Yoghurt - £15

Sides - £3.50 Each

- Skinny Fries & Aioli
 Honey Root Veg
 Crispy Onion Rings
 Roasted New Potatoes
 Rocket & Parmesan Salad
 Braised Red Cabbage

Steak Sauces - £2.50

- Peppercorn Sauce
 Mushroom & Blue Cheese Cream

Desserts

- Warm Chocolate Molten Cake, Salted Caramel Ice Cream - £7
 Sticky Toffee Pudding, Vanilla Chantilly, Toffee Sauce & Candied Hazelnuts - £7
 Passion Fruit & White Chocolate Cheesecake, Granola Crumb & Coconut Sorbet - £7
 Warm Apple & Pear Crumble, Clotted Cream Ice Cream - £7
 Selection of Homemade Sorbets - £6
 Selection of Locally Sourced Cheeses with Homemade Chutney, Oat Cakes, Water Biscuits - £8

